



2013 CASA DEL INCA PX

SOURCE	Pérez Barquero, Montilla – Casa del Inca
VARIETIES	Pedro Ximénez, asoleo and fortified
AGING	18 months in conos (cone-shaped tinajas)
ALCOHOL	15%
SRP	\$60
PACKED	6 x 750 ml
RELEASE	Regular release

The very thin skin of the Pedro Ximénez variety favors the fast dehydration of the berries during the asoleo (sundrying) process, which makes it ideal for the production of raisiny sweet wines. The Montilla-Moriles region (especially in Montalbán, Montemayor, and Puente Genil) produces today, virtually all the production of sweet PX musts that will later be aged in the different Andalusian winemaking areas.

Casa del Inca, in Montilla, is the former residence of the Inca Garcilaso de la Vega, where he wrote most of his literary works. Its present functions—after restoration—are now related to the city’s winemaking tradition.

Late-harvested grapes, after several full turns of exposure to the late summer sun, and careful extraction at different pressure levels by means of powerful hydraulic presses, are the key to the musts’ original quality. Another key element is the subsequent fortification with top-quality wine-based spirits. Third and last, as far as vintage PXs not undergoing barrel aging, is time: one and a half years resting in tinajas or conos, the traditional cone-shaped vessels used in Montilla-Moriles for centuries now. In close collaboration with Pérez Barquero, the expert members of Equipo Navazos have carefully measured these three parameters for Coalla Gourmet in order to offer the market this Casa del Inca 2013: a fresh and delicate vintage PX of surprising complexity and structure in spite of its copper-toned youth. In previous years, and under identical premises, other vintages have been released (2005, 2006, 2008, 2009, 2010 & 2011).

This wine, selected by Equipo Navazos, is part of a private venture with Coalla Gourmet, so it is a parallel project of the ‘La Bota de’ releases.

ACCOLADES

90 – 2015 Casa del Inca Pedro Ximénez – Wine Advocate